

Application No. 10/520,275
Amtd. Dated: Dec-24-2008
Reply to Office Action of Aug-28-2008

2

Amendments to the Claims:

1. (Cancelled)
2. (Currently amended) The product of claim 1 claim 5 wherein said batter coating also is breaded.
3. (Currently amended) The product of claim 1 claim 5 having an elongate shape.
4. (Currently amended) The product of claim 1 claim 5 wherein said core comprises about 70 to about 80 wt% of the product.
5. (Currently Amended) The product of claim 1 A snack food product comprising a shaped core of coherent mass of scrambled eggs enrobed in an outer coating, wherein said shaped core has structural integrity provided by the presence therein of a food grade binder consisting essentially of liquid albumen and gelatin to provide structural integrity to the core.
6. (Original) The product of claim 5 wherein said liquid albumen is used in an amount of about 6 to about 7 wt% of the core and said gelatin is used in an amount of about 0.5 to about 1 wt% of the core.
7. (Original) The product of claim 5 wherein said shaped core includes seasonings.
8. (Original) The product of claim 7 wherein said seasonings are salt and pepper, present in amounts of about 1 to about 2 wt% and about 0.01 to about 0.05 wt%, respectively, of the core.
9. (Original) The product of claim 8 wherein said shaped core includes scrambled egg production assistance ingredients.
10. (Original) The product of claim 9 wherein said production assistance ingredients comprise edible oil, water, citric acid, xanthan gum, skim milk powder and modified starch.

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Amtd. Dated: Dec-24-2008
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3

11. (Original) The product of claim 10 wherein said production assistance ingredients are present in weight percent amounts of the core:

Edible oil	about 0.05 to about 1 wt%
Water	about 5 to about 15 wt%
Citric acid	about 0.01 to about 0.1 wt%
Xanthan gum	about 0.2 to about 0.3 wt%
Skim milk powder	about 2.5 to about 3 wt%
Modified starch	about 1 to about 2 wt%

12. (Original) The product of claim 10 wherein the core contains particulates selected from the group consisting of cheese, bacon, onion, ham and vegetables.

13. (Original) The product of claim 12 wherein the particulates are cheese particulates present in an amount of about 4 to about 6 wt% of the core.

14. (Original) The product of claim 12 wherein the particulates are bacon pieces present in an amount of about 1 to about 2 wt% of the core.

15. (Original) The product of claim 2 wherein said coating comprises a predust on said egg core, a batter on said predust and breading on said batter.

16. (Original) The product of claim 15 wherein the predust is used in an amount of about 1 to about 3 wt% of the product, batter and water in an amount of about 6 to about 10 wt% of the product, and breading in an amount of about 6 to about 8 wt%.

17. (Original) The product of claim 1 which is par-fried.

18. (Original) The product of claim 1 wherein the egg core is formed from eggs containing added omega-3 fatty acids.

19. (Original) The product of claim 18 wherein the omega-3 fatty acids are present in an amount of about 100 to about 1500 mg of added omega-3 fatty acid per 100 g of eggs.

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4

20. to 33. (Cancelled)